

**At Kaiju, sharing is everything.
Great food is even better together!
We recommend 4 to 5 dishes for two people.
Plates will arrive as they're ready, straight from
the kitchen.
If you have any allergies or dietary restrictions,
just let us know.**

SAUCER N'EST PAS TREMPER: Butternut,
red curry /white miso paste / served with
3 toasts 15.00€

MON CHOU: Grilled red cabbage/ Chinese
sausage/ goma-dare sauce/ habanero oil
14.50€
-Vegetarian option possible- 12.50€

BROCCOLICIOUS:Flame Roasted
Broccolinis/ Tofu Aioli / Black olive
powder / Crispy shallots / Red onions
pickles. 14€

OUR WONTONS: Pork Wontons Sichuan
style / Coriander & nuts/ 6 pieces 14.50€

BALLEKES: Pork & veal / red curry paste /
coconut milk /ginger / garlic / Sichuan
pepper/ Nuts/ Thai basil / 3Pieces 11€00

CANNIBAL LECTER: Cracker beef tartar /
Gochujang mayo / Ginger-Lemongrass /
16.00€

SAY MY NEM: Chicken version OR
Vegetarian served with secret sauce/ 3
pieces 9€00

SALMON CRUDO: Salmon / Pomegranate
/Furikake / Shiso / Kefir / Oyster leave
16€00

KFC: Our tasty fried chicken in a delicious
sweet and spicy sauce 14.50€

BREAM-STORMING: Sea Bream / Nam Jim
Talaé sauce / Fresh herbs. 17 €

OUR ASIAN VONGOLE: Clams/ Kaprao sauce
/Herbs 10€

CHICKEN CHAR SIU served with Nam Jim
jaew sauce 16€00

SIDES

SMASHED CUCUMBER : fresh cucumber in a
sweet & spicy vinegar 6€

RICE BOWL 2€

BREAD 2€

SWEETS

peaNUTS brownie: Peanuts brownie / Mapple &
nuts ice cream / Passion & nuts caramel/ Sesame.
11€00

COCKTAILS

Wasabi Margarita 13€
Tequila, Saké, Wasabi, lime, Soja, Wakame

Sesame N'stormy 13€
Rum infused with roasted sesame seeds,
lime, Ginger Beer, Cane sugar, Angostura.

Basil Smash attack 13€
Gin, Basilic, Citron Vert, Poivre sichuan,
Cane sugar.

Amaretto Sour/ Whisky 13.50€
Amaretto or Whisky, lemon, Aquafaba, Cane
sugar.

Mocktails of the day 10€
-Basil smash with 0% Gin
-Ginger beer & wasabi syrup - Margarita style

BEERS

KIRIN 4,5€

BIERES DES AMIS without alcool 0% - 6€50

COSMOS (Fugu Brewing) without alcool 0% 5€70

ASAHI 4,5€

PONY'S Hoppy Blonde Beer 4% 5,50€

FUGUSHIMA New England IPA 6,2% 6€50

HOP CIRCLE (Fugu brewing) Double IPA 8% 7€

SAMURAI (Fugu brewing) Pale Ale 3,8% 5,60€

FLORA 01 (flora), violet, floral ipa 6% 6.7€

FLORA 02 (flora) hibiscus, floral lager 5.2% 6.5€

OUDE KRIEK (3 Fontainen) 75CL 6,7% 24€

Softs

FRITZ-COLA 20 Cl 4€

FRITZ-ZERO 20Cl 4€

JARR KOMBUCHA LEMON/GINGER 33Cl 6.00€

JARR KOMBUCHA PEACH/YUZU 33Cl 6.00€

HOMEMADE LIMONADE (Mint & Lemon) 4€50

HOMEMADE ICE-TEA 4€50

CAFÉ 2€80

THÉ 4€00

Bru still or sparkling water (0,5L) 5.00€

Sakés

YUZU TSURUUME : 6Cl 7% : Yuzu saké 8€00

KAMITAKA 6Cl 15% : Slightly Dry Saké 7€50

NIGORI UMESHU: 6CL 10% : plum & peach saké 8€

KIZAN : 6Cl 15% : Sweet & fruity saké 9€

All of our sakes have been
selected to be served over ice.

We accept a maximum of 3 card payments per table

WINES

SPARKLING

WISCOUTRE blanc de blanc - Entre deux monts-
Chardonnay & Auxerrois - Belgium 9€/48€

ROSE A LIES (pét-nat rosé)- Gamay,Grolleau -Loire -
52€

SPLASH! 2023 (pét-nat) 100% Sémillon - Sud-Ouest-
44€

WHITE

NU VO TE -Floréal et Soreli - Languedoc-Roussillon 6€
/32€

EN ROUTE POUR L'APERO 2024 - Jeremy Dupraz - 100%
Jacquère - 39€

CHAGUAL (los Vascos)- Sauvignon blanc - Chili- 8€/ 42€

TRINQU'ÂMES 2024- 100% Sauvignon - Loire - 40€

ENATE- Chardonnay- Aragon- Espagne 7€ / 38€

AURA 2025 - Berthold & Eva Haider - 100% Grüner
Veltliner - 35€

TANTAKA BLANCO 2023 -Juanjo Tellaetxe- Petit Courbu
- Espagne - 44€

TOKAJ EYE 2023 - Furmint- Hongrie- 6.50€/39€

LA COMBE 2023- Muscadet Sevre et Maine Sur Lie - 39€

PUECH COUYOL 2024 - Mathieu Vieules, Domaine
Philémmon - 100% Loir de l'oeil - 39€

VILAIN PTI CH'NIN 2023 - 100% Chenin - Loire- 45 €

RED

RIOJA Real Agrado- Garnacha,Tempranillo- Espagne -
6€/ 29€

CÔTES DU RHONE 2023 - Jean David - Grenache, Syrah,
Carignan, Cinsault - 34€

IN PUREZZA 2023 - 100% Nero D'avola- Sicile- 7€/ 36€

TERRES D'AIGLES 2024 - Marcel Richaud- Grenache,
Syrah - Vallée du Rhône - 39€

GOVERNO 2024- Sangiovese -Toscane- 8€/42€

TANTAKA TINTO 2022 - Juanjo Tellaetxe -Hondarrabi
Beltza -Espagne- 46€

DURAS 2023- Mathieu Vieules, Domaine Philémmon -
100% Duras -Gaillac 38€

100 pour 100 2024 - Domaine de Quissat - 100%
Merlot- Lot & Garonne- 36€

ROSÉS

La nuit tous les chats sont gris - Grenache Noir -
Rhône 6€/ 30€

ORANGE

MADMED- Rolle, Sauvignon Blanc - Domaine de la
Mongestine - Provence - 37€

TERROIRIST ORANGE- Muscadelle, Mauzac,
Sauvignon- Sud-Ouest (Gaillac)- 52€

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カイジユ